

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

1.-9. (Cancelled).

10. (Currently amended) A process for manufacturing a ~~more matured taste, relative to a control, in~~ cheese or enzyme modified cheese (EMC) wherein a carboxypeptidase CPD-1 is used, comprising adding a carboxypeptidase CPD-1 preparation ~~[[i)]]~~ to the cheese milk prior to or together with the addition of coagulant, wherein ripening of said cheese or EMC in the presence of said carboxypeptidase CPD-1 preparation is accelerated compared to ripening in the absence of said carboxypeptidase CPD-1 preparation or (ii) during the salting stage or (iii) to the cheese paste, wherein, in said control, said carboxypeptidase CPD-1 preparation is not used.

11. (Previously presented) The process according to claim 10 wherein the carboxypeptidase CPD-1 activity is for at least 90% caused by a single enzyme.

12. (Previously presented) The process according to claim 10 wherein the ratio of endoprotease activity (PU) and carboxypeptidase CPD-1 activity (CPG) is less than 0.01.

13. (Previously Presented) The process according to claim 10, wherein the carboxypeptidase CPD-1 has the amino acid sequence of SEQ ID NO:3.

Claims 14-21. (Cancelled)

22. (Previously Presented) The process according to claim 12, wherein said ratio is less than 0.001.

23. (Previously Presented) The process according to claim 22, wherein said ratio is less than 0.0005.

24. (Previously Presented) The process according to claim 16, wherein said ratio is less than 0.001.

25. (Previously Presented) The process according to claim 24, wherein said ratio is less than 0.0005.

26. (Previously Presented) The process according to claim 20, wherein said ratio is less than 0.001.

27. (Previously Presented) The process according to claim 26, wherein said ratio is less than 0.0005.

Claims 28-32. (Cancelled)